

# Braggot

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU ---
- SRM **11**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.01 kg (36.2%)	80 %	4.5
Grain	BESTMALZ - Best Vienna	2.31 kg (13.9%)	80.5 %	9
Grain	Aromatic Malt	0.79 kg (4.8%)	78 %	51.2
Grain	Strzegom Karmel 30	0.79 kg (4.8%)	80 %	30
Grain	Amber Malt	0.46 kg (2.8%)	80 %	43.3
Grain	Special B Castle	0.23 kg (1.4%)	75 %	350
Liquid Extract	Honey	6 kg (36.2%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	0.05 g	60 min	14.3 %